



SONNE STUBEN

APPETISERS & SOUPS

| | |
|---|------|
| Home-baked focaccia with two different dips ✓ Aioli rocket-tomato pesto | 9 € |
| Small mixed leaf salad with seed oil vinaigrette ✓ Granny Smith apple cherry tomato croutons | 10 € |
| Optionally with roasted beef fillet tips | 14 € |
| roasted fish fillet of the day | 12 € |
| Creamy burrata with old balsamic vinegar and colourful tomatoes Basil dates roasted pine nuts | 16 € |
| Lukewarm pastrami on toasted sourdough bread and truffle mayo Gruyère pickled red onions cranberry | 17 € |
| Curry and coconut foam soup with lemongrass and ginger ✓ | 12 € |
| Gazpacho Andaluz with cream cheese ✓ Paprika chutney rosemary crackers | 14 € |



SONNE STUBEN

MAIN COURSES

| | |
|---|------------|
| Fillet of regional salmon trout fried on the skin | small 21 € |
| Pak choi saffron broth | large 28 € |
| Pink roasted fillet of lamb with bean cassoulet | 29 € |
| Thyme jus bacon parsley pesto | |
| Braised ragout of local venison | 32 € |
| Creamed kohlrabi fried mushrooms | |
| Pink cooked sirloin steak (approx. 250g) | 36 € |
| Homemade steak sauce | |

YOU CAN CHOOSE THE FOLLOWING SUPPLEMENTS:

| | |
|--|------|
| French fries | 7 € |
| Optionally with truffle butter and parmesan ✓ | 11 € |
| Homemade butter spaetzle ✓ | 7 € |
| Baked rosemary potatoes ✓ | 8 € |
| with braised shallots | |
| Glazed vegetables ✓ | 9 € |
| Herbs cherry tomatoes | |
| Creamy risotto ✓ | 9 € |
| Pine nuts Parmesan | |
| Small mixed leaf salad with seed oil vinaigrette ✓ | 10 € |
| Granny Smith apple cherry tomatoes croutons | |



SONNE STUBEN

MORE RECOMMENDATIONS FROM OUR CHEF

| | |
|---|------------|
| Baked risotto balls with truffled celeriac puree V | small 17 € |
| Green asparagus saffron foam confit tomato | large 24 € |
| Creamy fregola sarda with roasted pointed pepper V | 19 € |
| Shiso cress cashew nuts parmesan (vegan option also available) | |
| Two cheesy venison sausages on champagne cabbage R | 25 € |
| Creamy mashed potatoes Adorf mustard from local hunting | |
| Baked veal Wiener schnitzel | 32 € |
| Potato and cucumber salad lemon cranberries | |

Please ask us about other vegetarian or vegan alternatives.

SONNE SHARING STYLE

It tastes better together! With our new Sonne Sharing Style concept, you leave the choice of dishes to our chefs. A colourful selection of dishes is placed in the middle for sharing - just like at home with friends.

| | |
|-------------------------------------|------|
| From 4 people | |
| Variation of starters per person | 24 € |
| Variation of main course per person | 38 € |
| Menu incl. dessert per person | 72 € |



SONNE STUBEN

PÂTISSERIE

| | |
|--|-------------|
| Chocolate affogato with salted caramel | 9 € |
| White chocolate ice cream espresso cream | |
| Cheesecake tart with flamed caramel crust | 12 € |
| Apricot ragout cassis sorbet | |
| Small selection of French cheeses | 16 € |
| Fig mustard roasted nuts | |
| Exquisite selection of pralines from the board | each 1,80 € |
| Homemade ice cream and sorbet | each 3,20 € |
| Optionally infused with | |
| Walcher Tartuffetto | 4,50 € |
| Belvedere Vodka | 6,00 € |

R Regional
V Vegetarian

All dishes subject to availability. We reserve the right to make changes on a daily basis.